

Title	Demonstrate knowledge of product safety practices and processes in a primary industry operation		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to: identify and describe product safety practices in relation to control of food safety hazards; describe standards of product safety for premises, environment, and equipment; demonstrate knowledge of standards of product safety for security; and identify and describe implementation of product safety plan for a specific work area, in a primary industry operation.
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Classification	Primary Sector > Primary Sector Core Skills
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Available grade	Achieved
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Guidance Information

- 1 All performance criteria in this unit standard must be in accordance with:
 - Organisational requirements;
 - Health and Safety at Work Act 2015;
 - Animal Products Act 1999;
 - Food Act 2014;
 and any subsequent amendments.

- 2 Definitions

Critical control point – a point, step or procedure at which controls can be applied and a food safety hazard can be prevented, eliminated or reduced to an acceptable level.

Critical limit – a maximum and/or minimum value to which a biological, chemical or physical parameter must be controlled at a critical control point to prevent, eliminate or reduce to an acceptable level of occurrence of a food safety hazard.

Organisational requirements – instructions to staff on policies and procedures which are documented in memo, electronic or manual format and are available in the workplace.

Product safety plan – a document containing or otherwise referencing the policies and procedures relating to the management of product safety. These may include Hazard Analysis and Critical Control Point (HACCP) methods.

Outcomes and performance criteria

Outcome 1

Identify and describe product safety practices in relation to control of food safety hazards in a primary industry operation.

Performance criteria

- 1.1 Identify and describe practices for ensuring food safety of products or processing environments in terms of their effectiveness.
- Range practices may include but are not limited to – clothing exchanges, hand washing, personal hygiene, housekeeping, cleaning and sanitising, water and services management; evidence is required of two practices.
- 1.2 Identify and describe any physical hazards found in food products in terms of type.
- Range types include but are not limited to – foreign matter, plastic, metal.
- 1.3 Identify and describe practices for keeping physical hazards out of products.
- Range practices and procedures may include but are not limited to – procedures – cleaning procedures, maintenance procedures; practices – dress codes, housekeeping, product scanning; evidence of two practices and procedures is required.

Outcome 2

Describe standards of product safety for premises, environment, and equipment in a primary industry operation.

Performance criteria

- 2.1 Describe standards of product safety for premises and the environment.
- Range standards may include but are not limited to – suitability of location, design and layout of establishments, construction of establishments, facilities layout and construction (including lighting and ventilation); evidence of two standards is required.
- 2.2 Describe standards of product safety for equipment.
- Range standards may include but are not limited to – equipment design, temperature control, repairs and maintenance, tool management; evidence of two standards is required.

Outcome 3

Demonstrate knowledge of standards of product safety for security in a primary industry operation.

Performance criteria

3.1 Describe standards of product safety for security.

Range standards may include but are not limited to – premises and site security, stores and transport security, vehicle access management, management of visitors and contractors, laboratory security, security of raw materials and ingredients, security of finished products, security of documents and computer systems, security during emergencies; evidence of three standards is required.

3.2 Identify and describe observations or measurements outside the critical limits in terms of the appropriate corrective actions.

3.3 Describe the process for recording and reporting corrective actions.

Outcome 4

Identify and describe implementation of product safety plan for a work area in a primary industry operation.

Performance criteria

4.1 Identify and describe product safety policy, procedures and responsibilities in terms of their relationship to own work area.

4.2 Identify and describe the characteristics of materials, product and processes in terms of carrying out work responsibilities.

4.3 Identify and describe product safety hazards in terms of actions required to isolate, minimise or eliminate them.

Range product safety hazards may include but are not limited to – conditions conducive to microbial growth; known allergens associated with food handled and processed; common types of physical, chemical, and microbiological agents which can contaminate food; conditions conducive to physical and chemical contamination; common causes and evidence of cross-contamination; evidence of four hazards is required.

4.4 Identify and describe safety limits and parameters in terms of each critical control point specified in the product safety plan.

4.5 Identify and describe pest prevention and control methods in terms of their use in the workplace.

Replacement information

This unit standard replaced unit standard 25903.

Planned review date	31 December 2024
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	17 September 2015	31 December 2021
Revision	2	27 September 2018	31 December 2021
Review	3	24 October 2019	N/A

Consent and Moderation Requirements (CMR) reference	0033
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact the Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.